



FOOD ESTABLISHMENT INSPECTION REPORT

Table Family Diner
775 Quaker Highway
Uxbridge, MA 1569

Inspection Number	Date	Time In/Out	Inspection Type	Client Type		Inspector		
5EAE1	11/30/21	1:03 PM 1:55 PM	Routine	Restaurant		E.Hightower		
Permit Number	Risk	Variance	Rating	Score	Priority	Pf	Core	Repeat
2019-F041			Excellent	91	1	1	2	1

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection

Repeat Violations Highlighted in Yellow

Supervision						Protection from Contamination (Cont'd)					
1. PIC present, demonstrates knowledge, and performs duties	IN	OUT	NA	NO	COS	15. Food separated and protected	IN	OUT	NA	NO	COS
2. Certified Food Protection Manager	IN	OUT	NA	NO	COS	16. Food-contact surfaces; cleaned & sanitized	IN	OUT	NA	NO	COS
Employee Health						Time/Temperature Control for Safety					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	IN	OUT	NA	NO	COS	18. Proper cooking time & temperatures	IN	OUT	NA	NO	COS
5. Procedures for responding to vomiting and diarrheal events	IN	OUT	NA	NO	COS	19. Proper reheating procedures for hot holding	IN	OUT	NA	NO	COS
Good Hygienic Practices						20. Proper cooling time and temperature	IN	OUT	NA	NO	COS
6. Proper eating, tasting, drinking, or tobacco use	IN	OUT	NA	NO	COS	21. Proper hot holding temperatures	IN	OUT	NA	NO	COS
7. No discharge from eyes, nose, and mouth	IN	OUT	NA	NO	COS	22. Proper cold holding temperatures	IN	OUT	NA	NO	COS
Preventing Contamination by Hands						23. Proper date marking and disposition	IN	OUT	NA	NO	COS
8. Hands clean & properly washed	IN	OUT	NA	NO	COS	24. Time as a Public Health Control; procedures & records	IN	OUT	NA	NO	COS
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	IN	OUT	NA	NO	COS	Consumer Advisory					
10. Adequate handwashing sinks supplied and accessible	IN	OUT	NA	NO	COS	25. Consumer advisory provided for raw/undercooked food	IN	OUT	NA	NO	COS
Approved Source						Highly Susceptible Populations					
11. Food obtained from approved source	IN	OUT	NA	NO	COS	26. Pasteurized foods used; prohibited foods not offered	IN	OUT	NA	NO	COS
12. Food received at proper temperature	IN	OUT	NA	NO	COS	Food/Color Additives and Toxic Substances					
13. Food in good condition, safe & unadulterated	IN	OUT	NA	NO	COS	27. Food additives: approved & properly used	IN	OUT	NA	NO	COS
14. Required records available: shellstock tags, parasite destruction,	IN	OUT	NA	NO	COS	28. Toxic substances properly identified, stored & used	1	IN	OUT	NA	COS
Repeat Violations Highlighted in Yellow	Conformance with Approved Procedures										
	IN	OUT	NA	NO	COS	29. Compliance with variance/specialized process/HACCP	IN	OUT	NA	NO	COS

Repeat Violations Highlighted in Yellow

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp. control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

E. Hightower

Cheryl Swyers - Expires
Certificate #:

Follow Up Required: ☐ Y

Follow Up Date: _____

Food/Color Additives and Toxic Substances

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Inspection Report (Continued)

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Toxic substances properly identified, stored & used

28 7-201.11 Storage Separation - Prep kitchen -

Pr Please store chemicals separately Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.



Food Temperature Control

Thermometers provided & accurate

36 4-204.112 (E) Temperature Measuring Devices - Prep kitchen -

COS Pf Make sure all thermometers are visible and working. Code: Food temperature measuring devices and water temperature measuring devices on warewashing machines shall have a numerical scale, printed record, or digital readout in increments no greater than 2°F in the intended range of use.



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Utensils, Equipment and Vending

Nonfood contact surfaces clean

49 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Prep kitchen -

C Bottom of freezer needs a good wipe out Code: Nonfood
contact surfaces of equipment shall be kept free of an
accumulation of dust, dirt, food residue, and other debris.



Physical Facilities

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Adequate ventilation & lighting

56 6-501.14 Clean. Vent. Sys. Prev. Discharge - Establishment -

C Bathroom vent needs to be cleaned *Code: Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.*



Temperatures

Area	Equipment	Product	Notes	Temps
Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.				

Notes

Very cute and well stocked. Awesome job with food waste, love that you are using food scraps for animal feed!